



# EVENTS MENU



# **CONTINENTAL BREAKFAST**

# **BASIC | \$36**

- · orange juice
- · freshly baked bagels, muffins, and mini danish
- assorted seasonal jams, local honey, and butter
- Starbucks coffee and assortment of Taylors of Harrogate teas

# **EXECUTIVE | \$44**

- orange juice
- freshly baked bagels, muffins, and mini danish
- assorted seasonal jams, local honey, and butter
- sliced seasonal fruit and bananas
- Starbucks coffee and assortment of Taylors of Harrogate teas

# **ENHANCEMENTS | \$10**

only with full priced continental breakfast or breakfast buffet

- country ham and egg biscuit
- · half breakfast burrito with choice of bacon or chicken sausage, sour cream, and salsa roja
- hot oatmeal bar
- smoked salmon, tomatoes, capers, and hard cooked eggs with cream cheese and red onions

# MADE TO ORDER | \$16

only with full priced continental breakfast or breakfast buffet

- eggs benedict station
- omelet station
- · whole wheat and buttermilk pancakes
- Belgian waffle station

\*\$150 attendant fee for made to order items (Per 100 Guests)



## PLATED BREAKFAST

# **ALL AMERICAN | \$42**

orange juice
fresh fruit martinis
freshly baked assorted pastries
breakfast potatoes and crisp bacon or sausage links
scrambled eggs
Starbucks coffee and assortment of Taylors of Harrogate teas

# **SPANISH OMELET | \$42**

orange juice
fresh fruit martinis
freshly baked assorted pastries
breakfast potatoes and crisp bacon or sausage links
three eggs, bell peppers, onions, tomatoes, chorizo, goat cheese, and salsa
Starbucks coffee and assortment of Taylors of Harrogate teas

# **BRIOCHE FRENCH TOAST | \$42**

orange juice
fresh fruit martinis
freshly baked assorted pastries
scrambled eggs
breakfast potatoes and crisp bacon or sausage links
homemade brioche French toast
Starbucks coffee and assortment of Taylors of Harrogate teas



## PLATED BREAKFAST CONTINUED

# **SALINAS VEGETABLE FRITTATA | \$44**

orange juice
fresh fruit martinis
freshly baked assorted pastries
open-faced egg white omelet with caramelized leeks, kale, mushrooms,
and a blend of mozzarella and white cheddar
herb roasted Yukon potatoes and grilled Roma tomato
chicken apple sausage
Starbucks coffee and assortment of Taylors teas

# **HEALTHY SUBSTITUTES**

egg whites turkey sausage or turkey bacon chicken apple sausage



### **BUFFET**

# **OPTION 1 | \$48**

orange juice

cereals

granola yogurt parfait- organic granola with

local honey and Greek yogurt

fresh seasonal fruits and berries

freshly baked muffins, pastries, croissants

bagels with condiments

scrambled eggs

breakfast potatoes

crisp bacon and sausage links

Starbucks coffee and assortment of Taylors of Harrogate teas

# **OPTION 2 | \$48**

orange juice

cereals

apple cinnamon oatmeal

fresh seasonal fruits and berries

freshly baked muffins, pastries, croissants

bagels with condiments

scrambled eggs

omelet station

breakfast potatoes

crisp bacon and sausage links

Starbucks coffee and assortment of Taylors of Harrogate teas

\* \$150 attendant fee for omelet chef (Per 100 Guests)

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge 25% Room Rental Charge and 9.25% Tax.

## **HEALTHY SUBSTITUTES:**

egg whites turkey sausage or turkey bacon chicken apple sausage



# COFFEE BREAK

# **COFFEE BREAK PACKAGES**

# **BIG SUR | \$22**

whole seasonal fruit

warm raisin scones and zucchini bread

assorted Pepsi soft drinks and waters

Starbucks coffee and assortment of Taylors of Harrogate teas

# **ALVARADO STREET | \$ 24**

popcorn

mini chocolate eclairs

house potato chips with green goddess dip

assorted Pepsi soft drinks

Starbucks coffee and assortment of Taylors of Harrogate teas

# **CHOCOLAT CHOCOLAT | \$ 26**

whole seasonal fruit

chocolate tarts

peanut butter brownies

sea salt chocolate chip cookies

assorted Pepsi soft drinks and waters

Starbucks coffee and assortment of Taylors of Harrogate teas

\*Minimum of 20 Guests\*

# **SUNSET BREAK | \$22**

fried tortillas, fire roasted salsa, salsa verde, and spiced guacamole

lime-tajin watermelon pineapple cups

assorted Pepsi soft drinks

Starbucks coffee and assortment of Taylors of Harrogate teas



# COFFEE BREAKS

## COFFEE BREAK PACKAGES CONTINUED

# **BONIFACIO PUB BREAK | \$29**

Bavarian mini pretzels with smoked gouda fondue and spicy mustard salt & vinegar homemade potato chips with horseradish dip Red's old fashioned glazed doughnuts assorted Pepsi soft drinks
Starbucks coffee and assortment of Taylors of Harrogate teas
\*Minimum of 20 Guests\*

# IQ | \$26

blueberry smoothies mini bircher mueslix with oats, yogurt, grated apples, raisins, and berries gluten free blueberry oatmeal bars assortment of sparkling and still water Starbucks coffee and assortment of Taylors of Harrogate teas

\*Minimum of 20 Guests\*

STARBUCKS COFFEE AND TAYLORS OF HARROGATE TEA SERVICE PER GALLON | \$90



#### PLATED LUNCH

# **ALL ENTREES INCLUDE:**

choice of one starter and dessert freshly baked bread iced tea Starbucks coffee assortment of Taylors of Harrogate teas

# **STARTERS**

SOUP OR SALAD CHOOSE ONE OF THE FOLLOWING:

TUSCAN TOMATO BASIL
POTATO LEEK SOUP
SEBASTOPOL MUSHROOM SOUP
VEGETARIAN BLACK BEAN SOUP
MONTEREY BAY CLAM CHOWDER

### **CAESAR SALAD**

romaine, kale, grape tomatoes, brioche crouton, shaved parmesan, lemony Caesar dressing

#### FERRANTE SALAD

quartered butter lettuce with feta, roasted tomatoes, sundried tomato crostini, oba vinaigrette

#### **BABY ICEBERG SALAD**

baby iceberg lettuce, bacon, roasted tomatoes, house-made Point Reyes bleu cheese dressing

#### ARUGULA SALAD

arugula, radicchio, honey roasted beets, spicy pecans, goat cheese, shredded jicama, raspberry vinaigrette

# **ENTRÉE SALADS**

# MARINA KOREAN CHICKEN SALAD | \$45

romaine lettuce, sliced Korean BBQ chicken, rice noodles, carrots, crispy wontons, mandarin segments, and toasted almonds with sesame vinaigrette

# COBB SALAD | \$45

9romaine lettuce, chipotle grilled chicken, roasted corn, pear tomatoes, avocado, hard-boiled eggs, Point Reyes bleu cheese, crispy tortillas strips and poblano honey ranch dressing

# FALAFEL SALAD | \$45

hummus, feta cheese, Kalamata olives, cucumber, tomato, basil vinaigrette and naan

\*substitute salmon for additional \$2



## PLATED LUNCH CONTINUED

# **HOT ENTREES**

# ANCHO GLAZED CHICKEN | \$50

bone-in chicken with ancho demi-glace, roasted corn, haricot verts, fingerling potato hash, and pico de gallo

#### CITRUS-BRINED CHICKEN | \$50

bone-in chicken with lemon-thyme jus, marbled potatoes, braised fennel, and pancetta brussels sprouts

## GILROY GARLIC CHICKEN | \$50

roasted garlic-lemon chicken breast with natural jus and chevre cheese, smashed redskin with parmesan, and grilled asparagus

## PAN-SEARED SALMON | \$50

citrus beurre-blanc, lemon-sweet pea risotto, beet medley, and blistered tomato relish

# MACADAMIA PANKO CRUSTED MAHI MAHI | \$50

lemon cream sauce, sweet pea risotto, broccolini, and globe carrots

# **GRILLED SKIRT STEAK | \$55**

chimichurri sauce, tri-color French fingerling potatoes, and artichoke mushroom succotash

# SEASONAL SEAFOOD SPECIAL | MP

# **VEGETARIAN ENTREES**

# MUSHROOM RAVIOLI WITH GILROY GARLIC CREAM SAUCE

roasted mushrooms, artichoke ratatouille, tomato-basil stew

#### **PASTA MARGUERITE**

rustic egg rigatoni with spinach, Kalamata olives, portabella mushroom, Monterey artichokes, California goat cheese, and Pomodoro sauce

#### **ROASTED CAULIFLOWER STEAK**

fennel and Kalamata olive ragout with toasted parsley risotto, and golden raisins

### **VEGAN PAELLA**

black beans, rice, sweet potatoes, chick peas, zucchini, and cilantro lime vinaigrette

#### VEGAN THAI RED CURRY VEGATABLES

over coconut rice

# **LUNCH DESSERTS**

#### **CHOICE OF ONE**

apple strudel

lemoncello-streusel cream cake

pineapple-carrot walnut cake

fresh seasonal fruit tart

salted caramel and kahlua cheesecake



### **BUFFET**

# **DELI BUFFET | \$60**

## MONTEREY BAY CLAM CHOWDER

with smoked bacon and chives

#### SALINAS MIXED GREENS MARKET SALAD

cherry tomatoes, dried cranberries and candied walnuts, citrus vinaigrette, and buttermilk ranch dressings

## **GEMELLI PASTA SALAD**

baby spinach, red peppers, green peppers, and tomatoes with green goddess dressing

# LEMON CHICKEN, HOUSE BRINED TURKEY BREAST, & MEDIUM-RARE SLICED ROAST BEEF

marinated thick sliced market vegetables, cheddar cheese, pepper jack cheese, and Havarti cheese

pretzel rolls, sliced white, wheat, rye, artisan rolls, and sourdough

lettuce, tomatoes, dill pickles, mayonnaise, traditional yellow and stone-ground house-made horseradish mustard sauce

homemade sea salt potato chips

cheesecake squares, double chocolate ganache tarts, and fruit tartlettes

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

# **VIA PARAISO MEDITERRANEAN | \$61**

#### **GREEN LENTIL SOUP**

#### **HUMMUS AND GRILLED PITA**

fired chickpeas, pickled vegetables, olives, and radishes

#### **GREEK SALAD**

feta, Kalamata olives, red onions, tomatoes, and Greek dressing

#### LEMON-TYME MARINATED CHICKEN

sun dried tomato and olive relish

#### **BEEF GYRO SKEWERS**

onion, red peppers, and Roma tomatoes

#### **ROASTED CAULIFLOWER**

turmeric, golden raisins, and almond slivers

basmati saffron rice

pistachio-walnut baklava

raspberry lemon curd tart

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

Please add \$150 labor charge to any lunch or dinner buffet less than 25 people.



## **BUFFET LUNCH CONTINUED**

# PACIFIC GROVE | \$65

KOREAN-STYLE CUCUMBER-EDAMAME SALAD

#### **SOBA NOODLE SALAD**

sweet chili soy vinaigrette

#### MIXED GREEN SALAD

water chestnuts, sprouts, shitake mushrooms, red pepper and wontons

#### **CALIFORNIA SUSHI ROLLS**

wasabi, soy and fresh ginger

## **GREEN CURRY SALMON**

lemongrass, cucumber, pickled red onion relish

#### KOREAN BARBEQUE CHICKEN

bean sprouts and cilantro

#### **VEGETARIAN STIR FRY**

baby bok choy, celery, red onion, red pepper, baby corn, and sesame-tamarind rice wine sauce

vegetarian egg rolls

steamed white rice

fortune cookies, pineapple upside down cake, mango-ginger cheesecake squares

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

# STRADA OF ITALY | \$60

rosemary focaccia bread

#### **CAESAR SALAD**

romaine, kale, grape tomatoes, brioche crouton, shaved parmesan, lemony Caesar dressing

#### HERB ROASTED TOMATO SALAD

fresh mozzarella, onions, and smoked sea salt

#### MUSHROOM RAVIOLI

Gilroy garlic cream sauce, sautéed spinach

#### CHICKEN SALTIMBOCCA

seared free range chicken breast with garlic and herb marinade and a crispy julienne of prosciutto and lemon-sage sauce

#### **BAKED RIGATONI**

roasted tomato sauce, smoked mozzarella, spicy chicken sausage, peppers, onions, zucchini, and shaved parmesan-reggiano

Chocolate zabaglione tiramisu, rosemary-orange olive oil cake with candied almonds

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

Please add \$150 labor charge to any lunch or dinner buffet less than 25 people.



### **BUFFET CONTINUED**

# **SALINAS | \$62**

tortilla soup with corn tortilla strips

black bean & roasted corn salad

#### CHIPOTLE CAESAR SALAD

romaine, jicama, roasted peppers, tortilla strips, cotija cheese, chipotle Caesar dressing

#### CHICKEN FAJITA

with bell peppers and sautéed onions

#### MARINATED CARNE ASADA

with tomatillo sauce

#### **ASADA CILANTRO**

vegetable fajita mix

#### **BORRACHO PINTO BEANS**

served with cheddar cheese, sour cream, guacamole, pico de gallo, salsa asada, and assorted bottled hot sauces

Mexicali green chiles rice

corn & flour tortillas

Mexican corn cake

dulce de leche brownie cake

iced tea, Starbucks coffee and assortment of Taylors of Harrogate teas

\*Please add \$150 labor charge to any lunch or dinner buffet less than 25 people.



## **BOXED LUNCHES**

# **BOX LUNCHES | \$44 PER PERSON**

#### **TO INCLUDE:**

Ms. Vicki's gourmet potato chips fresh whole fruit vegan fingerling potato salad with green onions, parsley, Dijon, vegan mayo, cider vinegar, and red peppers Cranberry-macadamia nut oatmeal cookies

bottled water or Pepsi soft drinks

### SANDWICHES/WRAPS

CHOOSE UP TO THREE OF THE FOLLOWING:

### **MESQUITE SMOKED TURKEY**

pico de gallo, sliced avocado, Bibb lettuce, and apple wood smoked bacon on a buttermilk bun

#### **ROAST BEEF**

red leaf lettuce, Roma tomatoes, pickled red onion, Havarti cheese, and horseradish mayo on a French baguette

#### CALIFORNIA FALAFEL WRAP

falafel, tomato, cucumber, lettuce, tahini sauce in a tortilla, and basil vinaigrette

#### TUSCAN CHICKEN SANDWICH

pesto mayo, spinach, red onion, and tomato on a focaccia bread



# RECEPTION

## HORS D'OEUVRES

smoked salmon crostini with red onion, dill, lemon, capers, and chopped egg | \$10.00

Pacific rock shrimp ceviche | \$10.00

miso scallop with shishito salsa and wasabi aioli | \$11.00

Belgian endive with chevre mousse, bosc pear and California almond | \$9.00

California sushi rolls | \$9.00

prosciutto and melon banderilla | \$9.00

figs with mascarpone in phyllo dough | \$9.00

polenta bites with mushroom and fontina | \$9.00

mediterranean kabob, Kalamata olives, artichoke, and sundried tomatoes | \$6.00

# **HOT HORS D'OEUVRES/PER PIECE**

Thai chicken dumpling with sweet chili ponzu | \$9.00

vegetarian spring rolls | \$9.00

vegetable samosa with cilantro yogurt sauce | \$9.00

black bean empanada with chipotle aioli | \$9.00

brown sugar maple glazed bacon wrapped scallops | \$10.00

fried coconut dusted shrimp with mango chutney | \$10.00

marinated chicken skewer, ginger five spice, and

peanut sauce | \$9.00

grilled reuben bites | \$9.00

butternut squash risotto arancini with spicy marinara dipping sauce | \$9.00



# **RECEPTION**

#### **DISPLAYS**

# **DISPLAYS | PER PERSON**

classic onion dip with fresh made chips | \$10.00

hummus, celery, jicama, red pepper, and pita | \$16.00

calamari with red pepper aioli | \$18.00

artisan cheese display with locally sourced cheese, artisan bread, toasted almonds, honey balsamic berry spread | \$26.00

antipasto of dried serrano ham, marinated mushroom salad, asparagus in romesco sauce, spice-marinated olives, salted almonds, roasted red piquillo peppers in garlic and extra virgin olive oil, chorizo sausage, and pickled vegetables | \$25.00

# PASTA FOUR WAYS | \$34

orecchiette with pulled short rib, broccolini, and horseradish gremolata

whole wheat ziti with pomodori sauce and grilled market vegetables

pappardelle with baby spinach, sundried tomato cream, artichokes, peas, and harissa oil

baked sorentina gnocchi with basil, parmesan, and hearty tomato sauce

# **DESSERT PACKAGE | \$45**

truffles

chocolate dipped strawberries

tiramisu

chocolate mousse

chocolate dipped macaroons, fruit tarts

assorted mini cheesecake

Starbucks coffee and assortment of Taylors of Harrogate teas

\*Adding as an additional item to menu \$30\*



# RECEPTION

# **ACTION STATIONS**

# CRAB CAKES | \$32

crab cake action station with black bean corn relish, chipotle aioli, and micro cilantro

# STREET TACOS | \$34

smoked brisket, pickled red onions, jalapenos, salsa roja, and queso fresco

achiote roasted pork loin, pineapple, onion, cilantro, and salsa verde

cilantro chili-lime mahi mahi, poblano slaw, chipotle crema

rajas y papas tacos with potatoes, roasted poblano peppers, pico de gallo, queso fresco

# **MONTEREY SLIDERS | \$33**

Monterey mushrooms, caramelized onions, and Monterey cheddar on a pretzel roll

house-smoked pulled pork, bbq sauce, and poblano slaw on a brioche roll

buttermilk fried chicken with Monterey honey, and cheddar biscuit

house-made potato chips

spicy ketchup, Tabasco, and Cholula sauce

25% Room Rental Charge and 9.25% Tax.

# \* \$150 attendant fee per action station (per 100 guests)

## **CARVING STATION**

# PRIME RIB | \$46

dry-rubbed and slow roasted prime rib with cheddar-chive Yukon mashers, au jus, creamed horseradish, and pretzel rolls

# PORK TENDERLION | \$36

pickled chiles, Carolina bbq sauce, chipotle bbq sauce, and bourbon bbq sauce with sweet rolls and cowboy coleslaw

# **ROASTED TURKEY BREAST | \$36**

fresh cranberry sauce, dijon mustard, peppercorn mayonnaise, and assortment of rolls

Pricing does not include a 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge



# DINNER

# PLATED DINNERS

#### ALL ENTREES INCLUDE:

choice of one starter and dessert freshly baked bread Starbucks coffee and assortment of Taylors of Harrogate teas

## **STARTERS**

SOUP OR SALAD Choose one of the following:

TUSCAN TOMATO BASIL
GINGER BUTTERNUT SQUASH
POTATO-LEEK SOUP
MONTEREY MUSHROOM SOUP
MONTEREY BAY CLAM CHOWDER

## **FERRANTE SALAD**

quartered butter lettuce with feta, roasted tomatoes, sundried tomato crostini, and oba vinaigrette

### **APPLE SALAD**

blend of julienne romaine and iceberg lettuces, grape tomato, yellow pear tomato, roasted corn, avocado, shaved Mahon cheese, apples, parsley, black pepper, and basil vinaigrette

#### KALE AND BRUSSELS SPROUTS SALAD

romaine, baby kales, shaved brussels sprouts, California smoked almonds, grapes, quinoa, sunflower seeds, cubed havarti cheese, crushed garlic croutons, and blackberry vinaigrette

#### **ARUGULA SALAD**

arugula, radicchio, honey roasted beets, spicy pecans, goat cheese, shredded jicama, and raspberry vinaigrette

# HAVARTI AND CORNBREAD STUFFED BONE-IN CHICKEN BREAST | \$84

heirloom carrots, roasted parsnips, white cheddar polenta, and a brandy peppercorn sauce

# TUSCAN SEARED CITRUS SALMON | \$84

lemon beurre-blanc, herbed risotto, arugula pesto, oven roasted tomato-artichoke relish

## MAHI MAHI IN PARMESAN CRUST | \$86

lemon-thyme emulsion, roasted brussels sprouts, spicy pistachio nuts, and lemon risotto

# BRAISED LOW AND SLOW BONELESS SHORT RIBS | \$88

cheesy grits, roasted rainbow carrots, sautéed Swiss chard, gremolata, and blood orange demi-glaze

# BOURBON GLAZED BONE-IN PORK CHOP | \$88

sweet potato-poblano hash, braised greens, and stone-ground mustard seed butter

# NEW YORK STEAK | \$100

natural jus, Gilroy garlic polenta, honey-roasted baby root vegetables, and pickled red onions

# GRILLED FILET MIGNON | \$110

merlot and roasted shallot demi-glaze, buttermilk gold Yukon mashed potatoes, and seasonal vegetable



# DINNER

## **COMBINATION DINNERS**

# **DUET ENTRÉES**

### PAN ROASTED CHICKEN BREAST AND ROCKEFELLER STUFFED SHRIMP | \$95

pink peppercorn-carrot beurre rouge, Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta

## NEW YORK SIRLOIN AND CRAB STUFFED PORTABELLA | \$110

thyme jus, crab and spinach stuffed Portabella mushroom, olive oil confit, Yukon gold mashed potatoes, braised fennel, kale, and brussels sprouts

## GRILLED FILET AND GARLIC BUTTER SHRIMP | \$125

porcini mushrooms, pinot noir sauce, jerk mango salsa, Yukon gold potatoes, and asparagus

# GRILLED NY STEAK AND SEARED CALIFORNI SEA BASS | \$130

asparagus, truffle Kennebec mashed potatoes, and horseradish crema

## SEARED FILET MIGNON AND GRILLED LOBSTER TAIL | \$150

Boursin mashed potatoes, summer baby squash, heirloom carrots, tarragon cream, and au poivre sauce

#### **DINNER DESSERT**

Choice of One

strawberry fraisier chocolate ganache cake napoleon with Bavarian cream gluten free Mona Lisa ricotta almond pear tart- seasonal



# DINNER

### **BUFFET DINNERS**

# **BUFFET DINNERS | \$110**

### **SALADS**

# Choice of Two

- spinach ,bacon , and egg with mustard vinaigrette
- green salad , blistered tomatoes, bread shards and red wine mustard vinaigrette
- tomato, cucumber, and olives in lemon vinaigrette
- pearl couscous salad with roasted vegetables
- fingerling potato salad with mustard vinaigrette

# **DINNER DESSERTS**

Choice of Two

strawberry fraisier chocolate ganache cake seasonal fruit tart napoleon with Bavarian cream gluten free Mona Lisa mini cheesecakes

## **ENTREES**

# Choice of Two

- pan roasted rosemary lemon chicken
- red snapper with capers, arugula, and tomato
- petite grilled filet mignon
- pan seared salmon filet with mustard vinaigrette
- red wine braised short rib
- blond linguini puttanesca

### **ACCOMPANIMENTS**

# Choice of Three

- roasted fingerling potatoes
- pan roasted market vegetables
- buttered green beans
- · artichoke mushroom risotto
- buttermilk mashed potatoes
- mac and cheese



# **DINNER**VEGETARIAN

# **VEGETARIAN ENTRÉES**

#### MUSHROOM RAVIOLI WITH GILROY GARLIC CREAM SAUCE

roasted mushrooms, artichoke ratatouille, tomato-basil stew

#### PASTA MARGUERITE

rustic egg rigatoni with spinach, Kalamata olives portabella mushrooms, Monterey artichokes, California goat cheese, and pomodoro sauce

#### **ROASTED CAULIFLOWER STEAK**

fennel and Kalamata olive ragout with toasted parsley risotto, and golden raisins

#### **VEGAN PAELLA**

black beans, rice, sweet potatoes, chick peas, zucchini, and cilantro lime vinaigrette

#### **VEGAN THAI RED CURRY VEGETABLES**

over coconut rice



# **BEVERAGE**

## SPARKING AND WHITE WINES

#### **SPARKING WINES AND CHAMPAGNE**

LISTED FROM MILDER TO STRONG

Mumm Napa, **Brut**, "Prestige Chef de Caves," Napa Valley, California NV | \$60 Segura Viudas Aria Estate **Brut** | \$38 LaMarca **Prosecco**, Extra Dry, Veneto, Italy, NV | \$38

# **SWEET WHITE/BLUSH WINE**

LISTED FROM SWEETEST TO LEAST SWEET

Sirena Del Mare Rose, Italy | \$38 Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | \$38

#### LIGHTER INTENSITY WHITE WINES

LISTED FROM MILDER TO STRONG

Campio Di Fiori, **Pinot Grigio**, California |\$38 Vin 21, **Sauvignon Blanc**, California |\$38 Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand | \$40 Sea Pearl, **Sauvignon Blanc**, Marlborough, New Zealand | \$40

## **FULLER INTENSITY WHITE WINES**

LISTED FROM MILDER TO STRONG

Estancia, Chardonnay, Monterey County, California | \$40
Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma Coast, California | \$64
Meiomi, Chardonnay, Monterey County, California | \$44
Quintara, Chardonnay, California | \$38
J. Lohr Estates Chardonnay, "Riverstone", Arroyo Seco, Monterey, California | \$44
Kenwood Vineyards, Chardonnay, "Six Ridges" Russian River Valley, Sonoma, California | \$56



# **BEVERAGE**

#### **RED WINES**

#### LIGHTER INTENSITY RED WINE

LISTED FROM MILDER TO STRONGER

La Crema, Pinot Noir, Sonoma Coast, California | \$64 Line 39, Pinot Noir, California | \$42 Chalk Hill, Pinot Noir, California | \$44 St. Francis Vineyards, Merlot, Sonoma Valley, California | \$56 J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California | \$44 Fable Roots, Red Blend, Italy | \$38

#### **FULLER INTENSITY RED WINES**

Estancia, Cabernet Sauvignon, Paso Robles, California | \$40
Aquinas, Cabernet Sauvignon, North Coast, California | \$44
Avalon, Cabernet Sauvignon, California | \$40
Harmony and Soul, Cabernet Sauvignon, California | \$38
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$79



# **BEVERAGE**

### BAR

BAR	<b>CASH</b>	HOSTED
well cocktail	\$14.00	\$17.00
well martini	\$16.00	\$14.00
call cocktail	\$15.00	\$13.00
call martini	\$17.00	\$15.00
top cocktail	\$16.00	\$14.00
top martini	\$19.00	\$17.00
cordials	\$14.00	\$12.00
house wine	\$14.00	\$12.00
premium California wine	\$16.00	\$14.00
domestic beer	\$11.00	\$10.00
premium beer	\$12.00	\$10.00
assorted soft drinks	\$7.00	\$6.00
bottled waters	\$7.00	\$6.00

#### **BEER AND WINE ONLY**

one (1) hour package bar \$22 per hour each additional hour \$12 per hour

#### **CALL BRANDS**

one (1) hour package bar \$30 per hour each additional hour \$14 per hour

#### **TOP SHELF BRANDS**

one (1) hour package bar \$34 per hour each additional hour \$16 per hour

#### **BEER**

Budweiser Bud Light Coors Light Lagunitas IPA Corona Extra Stella Artois 805

#### **WELL BRANDS**

Smirnoff
Cruzan Aged Light
Beefeater Gin
Dewar's White Label Scotch
Jim Beam White Label
Canadian Club
Jose Cuervo Tradicional Silver
Courvoisier VS

# **CALL BRANDS**

Absolut
Bacardi Superior
Captain Morgan Original Spiced Rum
Tanqueray
Dewar's White Label Scotch
Maker's Mark Bourbon
Jack Daniels Whiskey
Canadian Club
1800 Silver Tequila
Courvoisier VS

#### **TOP SHELF**

Grey Goose
Bacardi Superior
Bombay Sapphire
Johnnie Walker Black Label Scotch
Knob Creek
Jack Daniels
Crown Royal
Patron Silver
Hennessy Privilege VSOP

\* \$150 BARTENDER FEE APPLIES, PER BAR
Pricing for First 3 Hours and \$75.00 Per Additional Hour



# FIT FOR YOU

# **HEALTHY - PERFORMANCE FOODS**

# PLATED BREAKFAST | \$33

#### EGG WHITE OMELET

sweet basil, fresh tomatoes, artichoke hash, chicken apple sausage, fresh seasonal fruit

# SALINAS VALLEY FRITTATA (CARB CONSCIOUS), LOW FAT, LOW CHOLESTEROL

freshly scrambled egg whites, caramelized kale, roasted mushrooms, and feta with turkey sausage and roasted beefsteak tomato

#### **BREAKFAST INCLUDES:**

orange juice
sliced fruit, and cottage cheese
Starbucks coffee and assortment of
Taylors of Harrogate teas
\*cholesterol-free eggs available upon request\*

# **BREAK PACKAGE** | \$30

watermelon, cantaloupe, honeydew, pineapple, California grapes, fresh seasonal berries and whole bananas

low fat salted popcorn

assorted low fat fruit yogurts with granola topping gluten free blueberry oatmeal bars

assorted diet Pepsi soft drinks
waters presented with fresh lemon and lime
Starbucks coffee and assortment of
Taylors of Harrogate teas

## **COFFEE BREAK FIT FOR YOU SELECTIONS**

GRANOLA PARFAIT | \$9 (low fat)

topped with fresh seasonal berries

# FRESH FRUIT SKEWERS | \$8 (low fat)

honey yogurt dip

# **LUNCH FIT FOR YOU SELECTIONS | PLATED**

# NORTHWEST GRILLED CORIANDER-CRUSTED COD | \$50

Mediterranean ratatouille, tri-color citrus orzo, spinach and fennel with feta, and a pink-peppercorn beurre rouge

# CITRUS BRINED CHICKEN | \$50

bone-in chicken with lemon-thyme jus, brown rice, braised fennel, and brussels sprouts

# **BOX LUNCHES**

# **BOX LUNCHES INCLUDE:**

fresh fruit salad low fat salted popcorn gluten free raspberry bars water or diet Pepsi soft drinks

# GRILLED CHICKEN LETTUCE WRAP | \$44 (low fat)

tomato, cucumber, avocado and feta cheese with lemon yogurt sauce

# FILET MIGNON AND PRAWNS | \$55 (carb conscious)

tender filet of beef and prawns wrapped in lettuce leaves , grilled vegetables, spicy rémoulade sauce



# FIT FOR YOU

### **HEALTHY**

# **RECEPTION FIT FOR YOU SLECTIONS**

## HOT HORS D'OEUVRES | \$10.00 PER PIECE

marinated chicken skewer, ginger five spice, and peanut sauce (low fat)

# COLD CANAPES | \$9.00 PER PIECE

mozzarella, tomato, and basil skewers

prosciutto and melon banderilla (low fat)

smoked almonds

hummus, celery, jicama, red pepper, and pita | \$16.00 PER PERSON

# CARVING STATION | \$36

California citrus-brined turkey breast with onionmustard demi, apricot bourbon jam, classic cranberry sauce, sage-cornbread stuffing, and country gravy

### **DINNER FIT FOR YOU SELECTIONS**

## **STARTER**

#### **FERRANTE SALAD**

quartered butter lettuce with feta, roasted tomatoes, sundried tomato crostini, and oba vinaigrette

## **PLATED DINNER**

# ROASTED CHICKEN PROVENCALE | \$78 (low fat)

seared chicken breast marinated in olive oil, garlic and herbs, served with rainbow Swiss chard and red quinoa

# TUSCAN SEARED CITRUS SALMON | \$84 (carb conscious)

lemon beurre-blanc, asparagus, arugula pesto, oven roasted tomato-artichoke relish

# PORCINI CRUSTED NEW YORK STEAK | \$95 (carb conscious)

bleu cheese and spinach au gratin, haricot verts



# **TECHNOLOGY**

# **AUDIO VISUAL**

# **DUAL PROJECTOR PACKAGE | \$2,850\***

2 LCD projectors
2 screens up to 10'
wireless presentation remote
DA and cabling
power strip, ac tape down
set-up, technical support, LCD laptop interface
\* Labor required

# **HD PROJECTOR PACKAGE | \$1000**

HD projector
12' widescreen 16:9 format
wireless presentation remote
projector cart
power strip, ac tape down
set-up, technical support, LCD laptop interface

# LARGE GROUP PROJECTOR PACKAGE | \$1000

high lumens LCD projector
8'-10' screen
wireless presentation remote
projector cart
power strip, ac tape down
set-up, technical support, LCD laptop interface
fast fold screen upgrade \*+\$250

# \* Labor required

# **SMALL GROUP PROJECTOR PACKAGE | \$650**

- 4'-7' screen
- LCD projector
- · projector cart
- power strip, ac tape down
- set-up, technical support, lcd laptop interface
- fast fold screen upgrade \$100

# **SCREEN SUPPORT PACKAGE | \$350**

- 6' screen
- projector cart
- power strip, ac tape down
- set-up, technical support, lcd laptop interface, required if bringing in own lcd projector

#### **VISUAL ENHANCEMENTS**

•	8'-10' cradle screen upgrade	\$175
•	additional rear screens	\$200
•	7'x12' fast fold screen	\$350
•	60" screen tv with stand	\$700
•	80" screen tv with stand	\$1,450
•	Barco 902-3G scaler	\$550

\* Labor required



# **TECHNOLOGY**

# **SOUND PACKAGES**

# **SMALL SOUND PACKAGE | \$350**

- Wired microphone
- powered speaker with stand
- safety cable/cord tape down
- · set-up, technical support, initial sound check
- podium additional | \$125

# **MEDIUM SOUND PACKAGE | \$550**

- wireless lavaliere
- podium microphone
- laptop sound patch
- 4 channel mixer
- set-up, technical support, initial sound check

## LARGE SOUND PACKAGE | \$750

- powered speakers
- wireless lavaliere
- · podium microphone
- wireless q&a microphone
- laptop sound patch
- 12 channel mixer (5xlr)
- set-up, technical support, initial sound check

#### **HYBRID CONFERENCE** | \$inquire

- powered speakers
- · wireless lavaliere
- podium microphone
- wireless q&a microphone
- Camera and operator
- Switcher and streaming
- Internet bandwidth
- Streaming account or client account
- 12 channel mixer (5xlr)
  - \*Labor required

# PREMIUM SOUND PACKAGE | \$1200

full ballroom sound

## **CUSTOM SOUND PACKAGE | INQUIRE**

#### **AUDIO ENHANCEMENTS**

- \*Labor fees apply.
- \*\* sound package required
- \*\*audio connection Player \$100
- \*\*additional panel microphone \$250



# **TECHNOLOGY**

# **AV A LA CARTE EQUIPMENT**

#### **CONFERENCE AIDS**

wireless presentation remote laser pointer |\$40

- mac adapter | \$65
- podium | \$125
- flipchart with adhesive paper and markers |\$95
- flipchart with standard paper and markers |\$90
- sign easel \$20
- 3x4 white board with markers | \$100
- 4x6 white board with markers | \$175
- Dsan cue light |\$225\* ballroom

#### **TELEPHONE**

- registration phone (in-house only) | \$95
- conference phone | \$250\*\*\*
- dedicated phone line | \$200\*\*\*
- \*\*\* plus long distance fees

#### **COMPUTERS**

- presentation laptop with office | \$375
- PC monitor | \$95
- small PC speakers | \$65
- large monitor speakers | \$90

# INTERNET

# WIRELESS INTERNET

- 8 mbps \$7 person
- 12 mbps \$10 person
- 22 mbps \$15 person

#### HARDWIRE INTERNET

 Internet per Line per Room, additional bandwidth charges may apply | \$250

### **POWER SOURCES**

- power strip and extension cords | \$50
- USB power charger and strip | \$65
   \*added labor for 5+ power strips
- power drop | \$750\* Labor 125/hr

#### LIGHTING AND DRAPING

- up light | \$80
- pin spot light | \$80
- string lights | \$480
- black velour drape | \$850\* labor required
- stage wash | \$655
- custom lighting package | inquire

#### **ADDITIONAL SERVICES**

- audio recording | inquire
- video recording | inquire
- web streaming | inquire
- Hybrid conference | inquire
- Owl meeting camera for board room | inquire

# **TECHNICAL SUPPORT** (five hour minimum)

- Monday Friday, 8am to 5pm | \$850/day
- overtime & weekends 5pm-8am \$135/hr
- in room operator | \$125/hr
- Specialized operator \$1100 per day@
- @3 day minimum

ACCESS FEE OF \$200 PER SECTION, PER ROOM, PER DAY, APPLIES TO ALL ORDERS THAT USE OUTSIDE AUDIO VISUAL



# HOTEL INFORMATION

## CATERING INFORMATION AND POLICIES

MENU SELECTIONS: Menu selections are requested a minimum of four (4) weeks prior to event.

**PRICIES:** All menu prices are subject to change without prior notice.

BILLING: Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Monterey Marriott. A credit card and signed authorization form is required on the day of function for any charges incurred the day of function (such as 3 days prior). All requests for direct billing should be authorized by the Monterey Marriott's accounting office at least thirty (30) days prior to scheduled events. Once direct billing is approved, the balance of the account is due and payable thirty (30) days after the date of the function. A service charge of 1-1 1/2% per month is added to any unpaid balance over thirty (30) days old.

MINIMUMS AND GUARANTEES: The guaranteed number of guests must be given to the hotel by 12 noon three (3) business or (72 business hours) days prior to the function. This guaranteed number is not subject to reduction. If guarantee is not received, the expected number of guests given on signed contract will be used as your guarantee. We will set the room and be prepared to serve three (3%) percent over the guarantee number of guests. \*\*\*Saturday, Sunday and Monday guarantees must be received by 12 noon the preceding Wednesday

**SERVICE CHARGE**: All food, beverage, audio visual and room rental are subject to taxable hotel service charge (currently 16% F&B Staff Charge, 9% F&B House Charge, 25% AV House Charge, 25% Room Rental Charge) and California state tax (currently 9.25%).

**LABOR CHARGE**: Please add \$150 labor charge to any lunch or dinner function less than 25 people. Bartender fee is \$150 for each bar for up to 3 hours and \$50 for each additional hour. Chef attendant fees are \$150 per chef. Additional waitpersons are \$55 per hour.

**AUDIO VISUAL:** Glastonbury Inc., Is the audio visual provider for the Monterey Marriott hotel. Our guests (clients) have the choice of utilizing another a/v company if they prefer. Please be advised that should you utilize the services of another a/v company, that a/v company must meet the following criteria in order to conduct business at the Monterey Marriott hotel. Depending on the situation, this will include, but is not limited to the following: a certificate of insurance holding the Monterey Marriott, its employees and guests harmless in case of any incident involving your audio visual equipment or individuals employed by your company, covering liability of \$1,000,000 per occurrence. A facility usage fee (per day) will be charged to cover the costs of equipment patch-in and utility charges. You or your audio/visual company will be charged \$200 per room for all rooms utilized. Should your av provider not be present when a guest requires assistance, a fee of \$65/hr. Will be charged for the services of a certified technician.



# HOTEL INFORMATION

# CATERING INFORMATION AND POLICIES

**PARKING:** Valet parking is \$18 per car for the first four hours and \$35 thereafter and overnight. A separate company, "Townepark," valet manages the parking at the Monterey Marriott. If hosted parking is desired it may be pre-purchased and added to the master account. Self-parking is located in the downtown area garages for \$24 each entry.

FOOD , BEVERAGE AND CORKAGE POLICY: All food and beverage must be provided by and consumed at the Monterey Marriott hotel or a contracted off-site location. Wine and champagne only may be delivered to the catering or event manager's office one to three days prior to the function. A \$20 per bottle corkage fee will be charged for all bottles opened by the Monterey Marriott staff. All unopened bottles will be returned to client at conclusion of the function. Due to our liquor license, all alcoholic beverages to be served in the hotel's public space must be dispensed by hotel servers and bartenders. The hotel reserves the right to refuse service to any guest who is unable to provide proof of their age (i.e. photo id) or appears to be intoxicated.

**DECORATIONS:** A \$500 cleanup fee will be assessed if glitter, confetti, feathers or extensive balloon debris is left for hotel clean up. We will place your party favors, place cards and centerpieces for you at a cost of \$.50 per person. Please advise your catering or event manager of any requests to decorate the facility. All decorations are subject to safety requirements of the local fire codes.

**CENTERPIECES:** Flowers used in complimentary centerpieces are at the discretion of the hotel. Special requests can be accommodated at an additional cost.

**SECURITY AND LIABILITY:** The hotel will not assume any responsibility for the damage or loss to any merchandise or articles left in the Monterey Marriott prior to, during, or following an event. In the instance that valuable items are to be left in any banquet area, it is recommended that a security patrol be retained. The Monterey Marriott may require additional security at the guest's expense for some functions.



# HOTEL INFORMATION

# CATERING INFORMATION AND POLICIES

**SHIPMENTS**: Ten (10) boxes or 100 lbs. Will be accepted at no charge. Shipments above this will be charged at a rate of \$10 per box or \$100 per 100 lbs. It is recommended to use a drayage company for large shipments. Local vendor, Tricord Tradeshow Services, (831) 883-8600. Should you require assistance with the unpacking, delivery and receiving of your materials, a dedicated house person can be arranged at \$40 per hour.

Packages must have the following information on the labels:

conference name
conference date
contact name
catering or event manager name
350 calle principal
monterey, ca 93940

ROOM AND SET UP FEES: Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Please advise the catering department if you are publishing the meeting room names in your conference collateral.

